

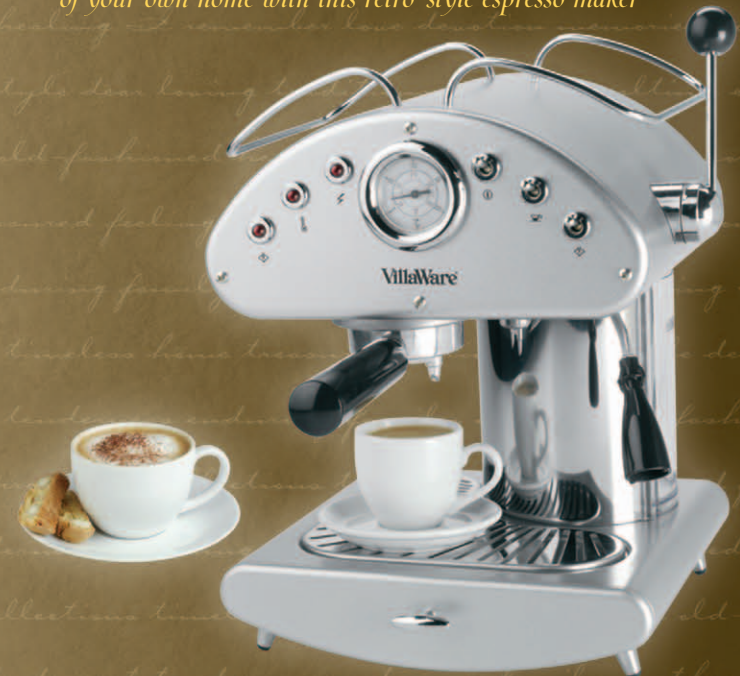
VillaWare®



MODERNO™ SERIES

PRIMA™ ESPRESSO MAKER

*Make authentic Italian espresso and cappuccino in the comfort
of your own home with this retro-style espresso maker*



Instructions

Please read all instructions carefully and keep this booklet for future reference.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not use espresso maker without water because the pump will burn.
3. Disconnect the appliance from the wall outlet before filling with water.
4. Do not leave the espresso maker at a room temperature less than 32°F because the water remaining in the boiler could freeze and cause damage.
5. Do not leave cord in its housing during use. It must be completely unwound.
6. The cord must not touch any hot parts of the espresso maker.
7. Do not use this appliance for other than intended household use.
8. This appliance is for domestic use only.
9. To protect against risk of electrical shock, do not put espresso maker or electrical cord in water or other liquid. If appliance falls into liquid, unplug the cord from outlet immediately. DO NOT reach into the liquid.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to VillaWare for repair or replacement.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Close supervision is necessary when the appliance is used by or near children.
14. Do not use outdoors or anywhere the cord or motor body might come into contact with water while in use.
15. The use of attachments not recommended or sold by the manufacturer may cause a risk of injury to persons.
16. Do not touch hot surfaces. Use handles.
17. Do not touch the portafilter or the metal steam wand when operating the espresso maker because they may cause burns.
18. Use extreme caution when using hot steam.
19. Always unplug from outlet when not in use and before cleaning. Allow appliance to cool completely before putting on or taking off parts, and before cleaning the appliance.
20. To disconnect, grip plug and pull from wall outlet. Never pull on cord.

HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

ELECTRICAL REQUIREMENTS

A short power-supply cord is provided to reduce the hazard resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

POLARIZED PLUG

This appliance has a polarized plug (one blade wider than the other). To reduce the risk of electrical shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

FEATURES OF YOUR ESPRESSO MAKER

- Retro stainless steel design for an authentic Italian espresso look
- Temperature gauge allows you to monitor the unit's boiler temperature at any time to determine the optimal brewing and frothing temperatures
- 15 BAR pump provides 217 psi (pounds per square inch) – the correct and essential pressure necessary for full oil extraction from the coffee grinds
- Thermocream system is designed with a filter that ensures constant pressure for coffee brewing. It allows you to make very creamy coffee with an intense aroma and full-bodied flavor.
- Auto priming system allows a cup of coffee to be made immediately.
- High pressure safety valve
- Power indicator lights
- Maxi Cappuccino attachment allows you to obtain a rich and dense froth in less than 10 seconds.
- Sturdy pull down lever for providing commercial quality steaming/frothing cup warmer
- Pull-out drip tray
- Built-in cord storage

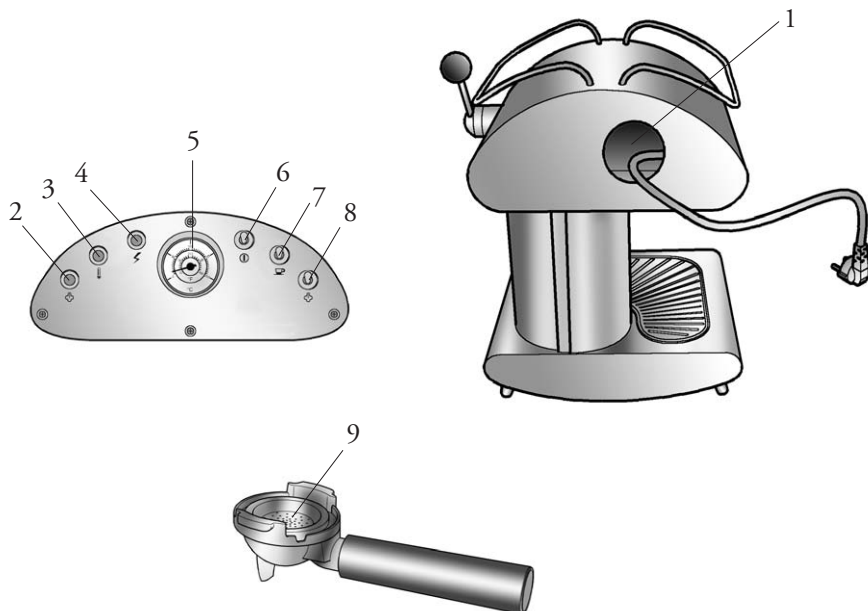
SPECIFICATIONS

- Power: 1000 watt
- Pressure: 15 BAR (217 psi)
- Boiler/water tank capacity: 8 cups
- Volt: 120 V

USING YOUR RETRO ESPRESSO MAKER

1. Remove all packaging.
2. Read all instructions carefully and keep them for future reference.
3. Place espresso maker on a flat surface.
4. Before using, clean all parts with hot, soapy water and rinse with cold water.
5. To fill the water tank, unplug the espresso machine. Remove water tank and re-fill with fresh, cold water within the MIN and MAX line on the tank. Replace the tank to its housing, being sure that the water hose is properly immersed in the water.
6. Plug the power cord into a 110/220 volt AC wall outlet.
7. Never pull or lift espresso maker by lifting with the cup warming rack.

GETTING FAMILIAR WITH YOUR ESPRESSO MACHINE



1. POWER CORD HOUSING

Provides built-in storage area for power cord when unit is not in use.

2. STEAM MODE INDICATOR LIGHT

The red steam light indicates that the STEAM switch is ON, and the thermostat is set for steaming. This light does not tell you when the unit is ready for steaming – you must refer to the heating light. If you wish to brew coffee, turn the STEAM switch to OFF, and allow the unit to cool down to brewing temperature.

3. HEATING INDICATOR LIGHT

The red heating light will tell you that the boiler is on, and the unit is heating up to the proper brewing or steaming temperatures. The red light will turn off when these temperatures have been reached. Begin brewing and steaming only when the red light is off. If the STEAM switch is OFF, the unit's thermostat will be set for brewing (approx. 200°F). If the STEAM switch is in ON, the unit's thermostat will be set for steaming (approx. 300°F).

4. POWER INDICATOR LIGHT

The red power light will turn on when the power switch is ON.

5. TEMPERATURE GAUGE (°C AND °F)

6. POWER SWITCH

- UP position turns power ON
- DOWN position turns power OFF

7. BREW SWITCH

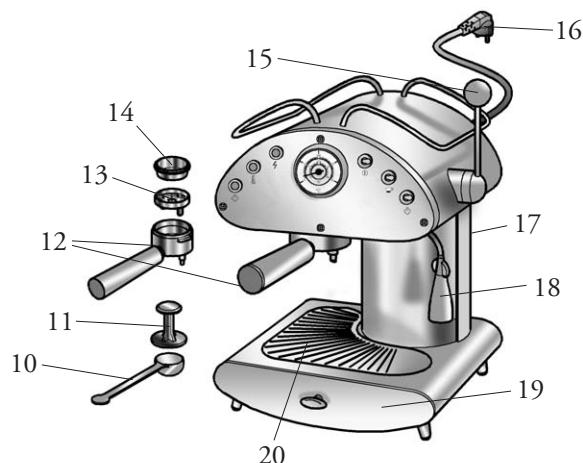
- UP position begins BREWING
- DOWN position STOPS drip

8. STEAM SWITCH

- UP position sets the thermostat for STEAMING (Note: Actual steaming will not turn on until the steam lever is pulled down)
- DOWN position turns off the thermostat for steaming

9. POD PORTAFILTER

Filter holder for use with convenient E.S.E. (easy serving espresso) pods. These pods contain pre-portioned amounts of ground coffee wrapped in filter paper



10. MEASURING SCOOP

Measuring spoon for consistent dosage of coffee grounds (7 grams) for 1 shot of espresso

11. COFFEE TAMPER

Tool for tamping or evenly pressing ground coffee for more even and consistent flavor extraction

12. THERMOCREAM PORTAFILTER

Filter holder for ground coffee

13. THERMOCREAM DISC

Optional filter part for making a finer-textured crema

14. THERMOCREAM FILTER

Filter for making a frothier crema

15. STEAM LEVER

- UPRIGHT position turns OFF steam
- DOWN position turns ON steam

16. CORD + PLUG

17. REMOVABLE WATER TANK

See-through, removable 8-cup water tank with MAX and MIN fill lines for easy refill

18. MAXI CAPPUCCINO

Attachment and nozzle for water and steam supply

19. WATER DRIP TRAY

20. REMOVABLE GRILL

ESPRESSO BASICS

Espresso is considered the ultimate coffee experience to coffee connoisseurs. High pressure is used to force hot water through finely ground coffee to produce a concentrated, richly flavored and aromatic extraction. The brewing of superior espresso is a balance of many elements, including high quality coffee beans, the exact grind, how the grounds have been tamped, the right amount of pressure, the temperature of the water, and the perfect extraction time. The process, a true combination of science and art, requires practice, patience and passion, making the mastery of the process all the more gratifying. Below are a few basics to help you explore the espresso experience, while becoming a master of the process using your VillaWare Prima Espresso Maker.

1. WATER

Fill water tank with fresh, cold water to avoid a “flat” taste. Water should be filled to a level between the MIN and MAX markings on the water tank. Change the water in the tank often. Use bottled, purified water if your tap water does not taste good. Do not use mineral water or distilled water, as they can cause damage to your machine.

2. TEMPERATURE

The boiler and the thermostat in your espresso maker ensure that the temperature of the water is at an ideal temperature for brewing espresso and steaming milk. The red heating light will turn ON when the unit is heating. The heating light will turn OFF when temperatures for these functions are reached, signaling the best times to begin brewing or steaming. This light will continue to go on and off at regular intervals, showing that the boiler's temperature is being maintained while incoming cold water from the tank replenishes outgoing hot water. When the STEAM switch is OFF, the thermostat will be set for about 200°F, the optimal temperature for extracting the full flavor of coffee. When the STEAM switch is ON, the thermostat will be set for 300°F. Your espresso machine also has a temperature gauge that allows you to check the temperature of the unit at any time.

To ensure that your freshly brewed espresso is still hot by the time you drink it, it is best to heat your machine, portafilter, portafilter attachments, and espresso or cappuccino cups before beginning to brew:

- The empty portafilter and desired Thermocream parts can be warmed by attaching them to the brew head a few minutes before making espresso.
- Espresso and cappuccino cups can be warmed by placing on the warming rack on top of the machine.
- When making multiple shots of espresso, be sure to rinse the portafilter with hot water after brewing so the portafilter does not cool down. Knock used grounds from the filter, rinse filter with very hot water, and dry filter parts before re-filling with coffee. After filling, pull next shot immediately.

Note: The portafilter should not be attached to the brew head until you are ready to immediately begin brewing. If the filled portafilter is left attached to the hot brew head, the coffee grounds will burn.

3. PRESSURE

Pressure is what forces the water to run through the ground coffee during the brewing process. The correct amount of pressure applied is critical to making the perfect espresso. Too much pressure causes the grounds to be over-extracted, resulting in strong, bitter espresso. Too little pressure results in weak and bitter espresso. The machine is equipped with a 15 BAR pump, resulting in a full extraction of oils from the coffee.

4. COFFEE

High-quality espressos start with quality Arabica beans. The grind should feel slightly smaller than sugar granules when rubbed between the thumb and finger. Be sure to use a freshly and finely ground coffee for the best flavor. The best espresso is made with coffee that is ground immediately before brewing. Purchase ground coffee or grind coffee in small batches to ensure freshness. The proper grind is also essential. If the coffee grind is too coarse, the water will pass through too quickly. The coffee will be weak and have little crema. If the coffee grind is too fine, no or very little water will pass through the coffee and the result will be too little coffee or coffee that is bitter without crema.

Your espresso maker also uses E.S.E. (or Easy Serving Espresso) pods, which contain pre-measured amounts of finely ground coffee, pre-packaged in a paper filter. Espresso pods are easy to use and make no mess. To use, simply place the pod onto the pod portafilter, printed side facing down. It is important to handle the coffee pod as little as possible and only by its edges, as the oils from your skin can compromise the quality. It is especially important not to touch the coffee area of the pod. Attach the filled portafilter to the brew head to begin brewing. Afterward, simply remove the used pod and discard.

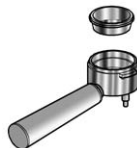
5. PORTAFILTER WITH THERMOCREAM SYSTEM

The portafilter for coffee grounds holds 2 parts of a unique system that allows you to make espresso specifically suited to your particular taste:

- Thermocream filter and disk



- Thermocream filter



The filter portion can be used on its own, producing espresso with a frothier crema. The disc can also be used, along with the filter, producing espresso with a finer-textured crema. If used, the disc portion should be placed at the bottom of the portafilter; the filter fits above it, holding the ground coffee. When the filter portion is used by itself, it fits directly onto the portafilter. To secure the filter on, line up the 2 bumps on the filter portion with the 2 V-shaped notches on the portafilter; turn to lock filter.

6. DOSING

Dosing is the process of measuring ground coffee into the filter.

Single shot of espresso

- Requires 1 level measure or $\frac{1}{4}$ ounce (7 grams) of ground coffee
- Yields about 1.5 ounces espresso
- For extra strong espresso, up to 2 level measures or $\frac{1}{2}$ ounce (14 grams) of ground coffee may be used with the same volume of water.

Double shot of espresso

- Requires 2 level measures or $\frac{1}{2}$ ounce (14 grams) of ground coffee
- Yields about 2.5 to 3 ounces espresso

Use the coffee measure provided to measure out the perfect amount. To measure accurately, use a flat edge, such as a small spatula, to level coffee grounds with top of measure. Refrain from overfilling the filter. An excess amount of coffee may make it difficult to lock the filter, may cause coffee to leak out the sides of the filter during brewing, or simply result in uneven extraction and poor quality espresso.

7. TAMPING

Tamping is the process of evenly pressing ground coffee into the filter. The flat surface yields a more even extraction from the high-pressured water. After dosing the coffee into the filter, level the top surface by smoothing with a finger, or by moving tamp over the surface in a light circular motion. Use tamp to press down firmly and evenly on coffee until a smooth, even disc with no gaps is formed. Coffee that is tamped too lightly will result in a rapid, uneven extraction and coffee that tastes weak. Coffee that is tamped too firmly will result in slow extraction and bitter, over-extracted espresso.

8. POD PORTAFILTER

This filter allows you to use E.S.E pods. Non-E.S.E. coffee pods may not fit properly, and should not be used. Follow manufacturer's directions for inserting pod into portafilter. One coffee pod will produce 1 shot of espresso. If you want 2 shots, you must brew them separately into the same cup. The filter can not accommodate 2 pods at the same time. (See #4 above for more information about using E.S.E. pods.)



9. THE POUR

The thick, rich and creamy brew that is produced pours out very dark at first, but gets lighter toward the end of the cycle. The recommended amount and time for single and double espressos:

- Single shot: about 1.5 ounces espresso – 18 to 24 seconds
- Double shot: about 2.5 to 3 ounces espresso – 20 to 25 seconds

Espresso will be dispensed from both spouts of the portafilter. When making one cup, be sure cup is centered under both spouts.

10. CREMA

Crema is the creamy, golden foam that forms at the surface of espresso, marking the sign of a high-quality extraction. Incorporating emulsified coffee oils, the crema captures the essence of the coffee flavor and adds a smoothness and creaminess to espresso that is not found in other coffee drinks. Good crema should be thick and cling to the side of a cup when tilted.

11. FROTHING AND STEAMING MILK

Steamed and frothed milk, characterized by its light, foamy consistency, can be used to prepare cappuccino, lattes, mochas and other milk-based drinks. Nonfat, low-fat, whole milk and, even half and half can all be used. Some prefer nonfat milk for its ability to foam quickly and easily. Some prefer whole milk for its richness and the nice body it produces. Everyone agrees, however, that the freshest and coldest milk (below 40°F) will produce the most foam.

Select a narrow, heatproof container or pitcher made of stainless steel, ceramic or glass to hold your milk while steaming. The container should allow you to feel how hot the milk is during steaming. Do not fill the container more than $\frac{1}{2}$ full with milk.

When frothing milk, first build the volume of the milk by creating the foam. Tilt the container, then position the steam valve just below the milk's surface (about $\frac{1}{4}$ inch) to begin frothing. If large bubbles form or the milk splatters,

the steam wand may be too high. Lower the container of milk as the volume expands, always being sure to keep the wand immersed. When there is sufficient foam, lower the steam wand into the bottom of the container and continue steaming underneath until the temperature becomes almost too hot to handle. This will also give the milk a finer texture. The milk should be about 140 to 165°F. Care must be taken not to overheat the milk or it will scald (above 170°F). The milk should double or nearly triple in volume. If you hear a loud roaring or howling sound, the steam wand may be too deep into the milk and may be scalding the milk. When done, turn the steam lever OFF by returning it to its upright position.

Steamed milk is used to make lattes. Begin making steamed milk in much the same way as foamed milk, but immerse the wand all the way to the bottom of the pitcher.

12. DISPENSING HOT WATER

You may dispense hot water through the steam wand. This hot water can be used for preparing hot tea, instant hot chocolate, instant soup, etc.

FIVE STEPS TO MAKING PERFECT ESPRESSO

1. Set up Espresso Maker

- Add fresh, cold water.
- Be sure all controls are OFF, and the steam lever is in the upright position.
- Plug in espresso maker.
- Turn POWER switch ON. The POWER light will turn on.

2. Run hot water rinse for first-time use or when the unit has not been used for a long time

- Attach empty portafilter with Thermocream parts to the brew head; turn counterclockwise about 45° to lock.
 - Use Thermocream filter and disc to obtain a finer crema
 - Use Thermocream filter only to obtain a frothier crema
- Place an empty mug underneath.
- Turn BREW switch ON.
- Allow hot water to drain into mug until almost full; turn BREW switch OFF.
- Discard water; check water tank and refill, if necessary.

3. Dose and Tamp Coffee Grinds when the HEATING light goes OFF (temperature will be approx. 200°F)
- Assemble warmed portafilter and Thermocream part(s). (Attach portafilter to brew head 1 to 2 minutes to warm, if desired.)

- Dose ground coffee:
1 level measure for 1 espresso
2 level measures for 2 espressos
- Tamp coffee to make surface smooth and level.
- Place espresso or cappuccino cup(s) under portafilter.

When using E.S.E. pods:

- Assemble pod portafilter.
- Center pod on portafilter, printed side facing down.
- Attach filled portafilter to brew head.

4. Brew Espresso

- Turn BREW switch ON.
- When the desired amount of espresso has dispensed, turn BREW switch OFF.
 - Single shot: about 1 to 1.5 ounces espresso – 18 to 20 seconds
 - Double shot: about 2 to 3 ounces espresso – 20 to 25 seconds

5. Steam/Froth Milk for cappuccino or latte, if desired

- Check to make sure black attachment is screwed tightly onto steam wand.
- Turn STEAM switch ON. The STEAM and the HEATING lights will turn ON. (Note: While the unit is heating, small spurts of steam may come out of the portafilter. This is normal.)
- When the HEATING light goes OFF (temperature will be approx. 300°F), turn steam lever ON (down position) to purge residual water into an empty cup. A little water will come out initially, followed by a strong jet of steam.
- When steam appears, turn steam lever OFF (upright position).
- Fill container ½ full with cold milk.
- Immerse steam wand into milk; turn steam lever ON (down position) to steam or froth milk. Turn steam lever OFF (upright position).
- Turn STEAM switch OFF. The STEAM light will turn OFF.
- Pour steamed milk and/or spoon frothed milk over freshly brewed espresso.

If you wish to prepare more espresso, check and refill the water tank, if necessary, and allow the unit to cool to brewing temperature (approx. 200°F), or when the ICON HEATING light turns on.

For more rapid cooling,

- Place an empty mug under the steam wand.
- Turn BREW switch ON.
- Turn steam lever ON (down position). Hot water will dispense from the steam wand into the mug.
- When heating light turns ON, the unit is cooled sufficiently for brewing.
- Turn BREW switch OFF, then turn steam lever OFF (upright position).
- Your espresso machine is ready to brew again.

HOW TO MAKE TEA

1. When the HEATING light goes off, place a cup under the steam wand.
2. Turn BREW switch ON.
3. Immediately turn steam lever ON (down position) to release hot water into the cup.
4. Turn steam lever OFF (upright position) to stop water flow.
5. Turn BREW switch OFF.

HOW TO CLEAN YOUR COFFEE MAKER

Warning: All cleaning operations must be done with the coffee maker turned off and unplugged.

1. Portafilter, Thermocream parts and brew head
 - Remove portafilter by turning clockwise about 45° to unlock; knock out used coffee grinds or remove pod. Note: The used pod may stick to the top of the brew head when the portafilter is removed. To remove, tilt portafilter down until pod falls out onto the filter.
 - Disassemble portafilter and Thermocream parts; rinse with warm water to remove remaining coffee grounds. Make sure that the holes are free of coffee oils and are not blocked. If necessary, clean with mild soap and scrub lightly with non-abrasive sponge or small brush; rinse parts and dry before re-using.
 - Hold filter up to the light – make sure the tiny hole (or holes on pod portafilter) is not blocked. Clean with a pin, if necessary.

- Clean the brew head by wiping with a damp cloth. With use, coffee grounds may build up in the brew head where the portafilters are placed. If necessary, remove coffee grounds with a wooden pick or cotton swab.
2. Maxi Cappuccino steam wand and attachment
 - It is important to clean these parts after each use to prevent hardened milk from becoming deposited.
 - Clean only when the chrome wand is cool; wipe wand clean with a soft, damp cloth.
 - Unscrew the black attachment from the wand; rinse with warm water, using mild soap, if necessary.
 - For added cleaning, place a large cup underneath the steam wand; pull steam lever forward to release steam for a few seconds.
 - Re-screw the black attachment until tightened. If necessary, clean the hole where the steam flows through with a pin.
 3. Drip tray and grid
 - Carefully pull out drip tray and empty accumulated liquid.
 - Wash periodically with a non-abrasive sponge and mild soap.
 4. Water tank
 - Periodically clean the inside of the water tank with a sponge or damp cloth.

Important: Never immerse espresso maker in water or any other liquid. Never clean appliance under running water. Never use scouring agents.

SAFE OPERATION OF YOUR ESPRESSO MAKER

- Do not use espresso maker without water because the pump will burn.
- Disconnect the appliance from the wall outlet before filling with water.
- Do not leave the espresso maker at a room temperature less than 32°F because the water remaining in the boiler could freeze and cause damage.
- Do not leave cord in its housing during use. It must be completely unwound.
- The cord must not touch any hot parts of the espresso maker.
- Do not touch the portafilter or the metal steam wand when operating the espresso maker because they may cause burns.
- Use extreme caution when using hot steam.
- Always unplug from outlet when not in use and before cleaning.

TROUBLESHOOTING		
PROBLEM	CAUSE	SOLUTION
The espresso maker does not supply boiling water for making tea.	Air has possibly entered the circuit and deactivated the pump.	Make sure the tank is properly inserted and that the water level is not below the MIN level. Before brewing coffee again, run a hot water rinse through the machine.
The espresso maker does not supply steam.	Wand could be clogged or no water in tank.	Use a pin to unclog the wand. Make sure there is adequate water in the water tank.
Coffee is overflowing from the edges of the portafilter.	An excess amount of ground coffee may have been placed in the portafilter, preventing it from being properly secured to the brew head.	Pour out and refill the portafilter with the correct amount of ground coffee. Check to make sure there are no residual grounds along the edge of the filter. If problem persists, go to an Authorized Assistance Center.
Output of the first coffee does not occur or occurs too slowly.	It is possible that fat or lime residues that have accumulated over a few months of use, are obstructing the disc in the brew head. There could also be an insufficient amount of water and the pump does not suction.	Check the portafilter containing the ground coffee. If the holes are clogged, clean them with a brush, or use a utensil to hold the filter over a gas burner for a few seconds. The grounds will burn, unclogging the holes. Operate the espresso maker without the portafilter to make the water flow. If the water still does not flow out uniformly from all the holes, the disc in the brew head must be clogged. You will need to go to an Authorized Assistance Center to have it cleaned. Be sure the water tank is inserted and filled correctly.
The coffee is too watery and cold.	The blend has been ground too coarsely.	A more finely ground blend of coffee must be used to obtain a more concentrated and hotter coffee. The problem may be eliminated by using the Thermocream® disc, which always ensures an extremely hot coffee and rich crema, even with coarsely ground coffee.

ESPRESSO DRINKS			
DRINK	WHAT IT IS	HOW TO MAKE	HOW TO SERVE
Americano	Espresso served at drip-coffee strength espresso + hot water	<ul style="list-style-type: none"> Combine 1 shot espresso with enough fresh, hot water to fill 6-ounce coffee cup 	<p>Often consumed “American style” with milk and/or sugar</p> <p>Serve in 6-ounce coffee cup</p>
Café Latte or Latte	Italian version of the French Café au Lait espresso + steamed milk	<ul style="list-style-type: none"> Combine 1 or 2 shots espresso with about 5 ounces steamed milk Can flavor with 1 to 2 ounces Italian syrup, such as hazelnut or almond 	<p>Serve in 8 to 10-ounce glass latte mug, tall glass or bowl-shaped heavy cup</p> <p>Can top with a little frothed milk.</p>
Café Mocha or Mocha	espresso + steamed milk + chocolate syrup	<ul style="list-style-type: none"> Combine 1 shot espresso with about 2 ounces steamed milk and 1 ounce chocolate syrup (or to taste) 	<p>Serve in a tall glass</p> <p>Top with whipped cream and garnish with chocolate shavings or sprinkles, if desired</p>
Cappuccino – basic	espresso + steamed milk + frothed milk	<ul style="list-style-type: none"> Combine 1 shot espresso with about 1½ ounces steamed milk and 1½ ounces frothed milk 	<p>Serve in a cappuccino or other 6-ounce cup</p> <p>Sprinkle top with cocoa powder and/or ground cinnamon</p>
Cappuccino – classic	Common version in Italy, and gaining popularity in North America. espresso + frothed milk	<ul style="list-style-type: none"> Combine 1 shot espresso with 1½ to 2 ounces frothed milk 	<p>Serve in a cappuccino or other 6-ounce cup</p> <p>Sprinkle top with cocoa powder and/or ground cinnamon</p>
Espresso	Rich, dark roast of coffee that is brewed quickly under pressure.	<ul style="list-style-type: none"> Brewed with 7 grams of ground coffee with an extraction time of 18 to 24 seconds Yields 1 to 1½ ounces coffee 	Serve in a 2 to 3-ounce espresso or demitasse cup
Espresso Breve	espresso + half & half	<ul style="list-style-type: none"> Combine 1 shot espresso with heated half and half 	Serve in a 2 to 3-ounce espresso or demitasse cup
Espresso con Panna	espresso + whipped cream	<ul style="list-style-type: none"> Serve 1 or 2 shots espresso topped with whipped cream 	Serve in a 2 to 3-ounce espresso or demitasse cup
Espresso Doppio	double espresso	<ul style="list-style-type: none"> Double shots of espresso produced in a single pour 	Serve in a warmed cappuccino cup
Espresso Lungo	An espresso that is “pulled long” to yield a larger serving	<ul style="list-style-type: none"> Brewed with 7 grams ground coffee with more water for a slightly longer extraction time Yields about 2 ounces coffee 	Serve in a warmed 2 to 3-ounce espresso or demitasse cup

ESPRESSO DRINKS			
DRINK	WHAT IT IS	HOW TO MAKE	HOW TO SERVE
Espresso Macchiato	An espresso that is marked or spotted by a small amount of frothed milk espresso + frothed milk	<ul style="list-style-type: none"> Top 1 shot espresso with 1 to 2 tablespoons frothed milk 	<p>Serve in a warmed 2 to 3-ounce demitasse cup</p> <p>Can garnish with cocoa powder</p>
Espresso Ristretto	An espresso that is “pulled short or restricted” to yield a shorter serving that is more intensely flavored	<ul style="list-style-type: none"> Brewed with 7 grams ground coffee with less water for a slightly shorter extraction time The coffee is ideally ground slightly finer to slow the extraction time. Applying extra pressure to the tamping process can also produce the same result. Yields ¾ to 1 ounce coffee 	Serve in a warmed 2 to 3-ounce espresso or demitasse cup
Espresso Romano	An espresso served with fresh lemon peel.	<ul style="list-style-type: none"> Same as plain espresso above. 	Serve in a warmed 2 to 3-ounce espresso or demitasse cup

ONE-YEAR LIMITED WARRANTY

This VillaWare product is protected against defects in materials and workmanship for one year from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired or replaced free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to power cords or plugs.

If you experience a problem with your VillaWare product, please contact Consumer Services. You will be instructed on where to send your product for returns. All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

VillaWare
Consumer Services 866-484-5529
villawareservice@tilia.com

For additional information on the VillaWare product line, see your dealer or visit our website at www.villaware.com

THE LINE OF FINE VILLAWARE PRODUCTS INCLUDES:

Wafflers	Ice Cream Makers
Pizzelle Bakers	Bravo™ Pizza Stones
Panini & Contact Grills	VillaClassic™ Cookware
Crepe Makers	Italian Style Gadgets & Utensils
Electric Meat Grinders	Disney Licensed Series by VillaWare
Imperia® & Al Dente™ Pasta Machines	
Cookie Presses	<i>...and hundreds more Classic Italian</i>
Smoothee-Bar™ Blenders	<i>Kitchenware products from VillaWare</i>

Also look for the award-winning UNO™ line of kitchen electrics including wafflers, panini grills, warming trays, toasters and more.

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